



Food governance



Together to share a new vision of public food service

Eating City Summer Campus

To build understanding and trust around complex and challenging issues related to city food systems among young generations.



To implement the change of paradigm in the years to come, the actual generation of future decision makers have to learn to take into account social, cultural and environmental value and to place people at the center of economy. That's why Eating City Summer Campus involves youths and entrust them with the writing of a common and synthetic declaration on what are their vision and priorities to build up sustainable food systems.

Maurizio Mariani

"Eating City Platform is a place where we share our Experience and think about our Alimentation now and for the future. Every day we Talk to each other and challenge our Intellectual skills in order to review our Needs to have a Good food system. We initiate here our future Cooperation to bring Innovation in our daily life, but in the same time to maintain our Tradition because it's the duty of Youth generation."

By the youth participants of 2014 Summer Campus

Why a Summer Campus?

«We are ready to play our part in this task, if it is not us, who else? If it is not now, when?»



The core purpose of Eating City summer campus is to build understanding and trust around complex and challenging issues related to urban food systems among young generations in order to create lasting networks, and define real solutions, either small or large, that participants can implement in their future careers for the betterment of society as a whole and for personal growth.

Cultural change for sustainable food systems implementation will require visionary thinking, creativity and leadership to execute. Indeed, many experts who have participated to the numerous Eating City conferences and workshops have indicated training as one of the main lever to achieve the change of paradigm.

That's why we created Eating City Summer Campus experience that brings together young people, researchers, senior professionals working in public and private sectors, opinion and community leaders, to build participant's capacity for learning and leading in the 21st century.

Participants are aged 22-32, they are chefs, farmers, students in environmental sciences, food sciences, nutrition, urban planning, economy, communication, they are simply involved in civil society and advocacy and they share a deep interest for better food systems. They are selected by the steering committee on the basis of their motivation and also in order to create a composite group.

The origin of Eating City Platform



The concept for the 'Eating City Platform' originated in Risteco in 2005 as a not for profit consortium conceived by Maurizio Mariani, who as an economist and foodservice consultant, saw the cost to society and business risks permeating the current food system. By 2010 Risteco had stepped up its activities to launch an International Platform to advocate for sustainable food system which is co-funded by the The Charles Léopold Mayer Foundation for the Progress of Humankind (FPH) and other public and private partners.

The Eating City's core mission is to promote the Sustainable Development of Public Foodservices, uniquely it devotes much of its resource is to developing young professionals involved in any aspect of the food sector who are destined to become its future decision makers and influencers.

The Platform has an international reach and can collaborate and offer support to like-minded local authorities, academia and companies. The Eating City vision places the food systems serving society at the centre of its thinking, where employability, health, the environment and business can work in synergy to produce a multiple dividend through the better management practises in Public Foodservice settings. After 8 years of activities the platform has established strong alliances with other civil society organisations, universities, regional and national governments. It continues to create international conversations on Sustainability and Food Policy through conferences, workshops and the highly successful annual Campus.

The program

A Learning by Doing Experience of Social Dialogue



July 23 - 2019

ARRIVAL

08.00 - 20:15 Arrival - Participants registration

10:45 - 11:15 Light Coffe Break

12:45 - 14:00 Lunch at La Bergerie Restaurant

15:45 - 16:15 Light Coffe Break

EVENING

20:15 - 21:30 Diner at La Bergerie Restaurant

21:30 - 22:30 Welcome to participants by *Katie Wilson & Robin Gourlay*

Facilitators: Ana Helena, Christina, Amr



MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Eating City Presentation and Campus Rules by *M. Mariani - K. Wilson* - *Facilitators: Ana Helena, Christina, Amr*
- 10:45 - 11:15 Free Time coffee break
- 11:15 - 12:45 Rules of the campus & Ice breaking
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 Soil Fertility
Speakers: Boris Boincean - Facilitators: Mastruzzo
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
Facilitators: Ana Helena, Christina, Amr - Ice Breakers: Mariani
- 18:00 - 18:45 Bread Making session group 1
Facilitators: Aleksandar Stojanovich
- 18:00 - 20:15 Free Time
- 18:45 - 21:30 Melting Pot diner



MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Case History - Wilden Herbals *by Nicola Robecchi*
Facilitator: Maurizio Mariani
- 10:45 - 11:15 Free Time coffe break
- 11:15 - 12:45 Case History Let's Food Project *by Anna & Louison*
Facilitator: Maurizio Mariani
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 Sustainable Agriculture
Speaker: Giovanni Dinelli - Facilitator: Forster
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
Facilitators: Ana Helena, Christina, Amr - Ice Breaker: Mastruzzo
- 18:00 - 18:45 Bread Making session group 2
Facilitators: Aleksandar Stojanovich
- 18:00 - 20:15 Free Time
- 20:15 - 21:30 Melting Pot diner

EVENING

- 21:30 - 22:30 Live Music



MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Sustainable Gastronomy
Speaker: Lenny Russo - Facilitator: Wilson
- 10:45 - 11:15 Free Time coffe break
- 11:15 - 12:45 Working Group
Facilitators: Ana Helena, Christina, Amr - Ice Breaker: Wilson
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 Sustainable Nutrition
Speaker: Katie Wilson - Facilitator: Stojanovic
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
Facilitators: Ana Helena, Christina, Amr - Ice Breaker: Gourlay
- 18:00 - 18:45 Bread Making session group 3
Facilitators: Aleksandar Stojanovich
- 18:00 - 20:15 Free Time
- 20:15 - 21:30 Diner at La Bergerie Restaurant

EVENING

- 21:30 - 22:30 Free Time



July 27 - 2019

MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Urban Food Governance
Speaker: Ana Puhac - Facilitator: Mastruzzo
- 10:45 - 11:15 Free Time coffe break
- 11:15 - 12:45 Working Group: Sustainable food system into Cities
Facilitators: Ana Helena, Christina, Amr - Ice Breaker: Forster
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 Food & Climate Change
Speaker: Romain Cruzet - Facilitator: Mariani
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
Facilitators: Ana Helena, Christina, Amr - Ice Breaker: Wilson
- 18:00 - 18:45 Bread Making session group 4
Facilitators: Aleksandar Stojanovich
- 18:00 - 20:15 Free Time
- 20:15 - 21:30 Diner at La Bergerie Restaurant

EVENING

- 21:30 - 22:30 Free Time



July 28 - 2019

MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Sustainable Public Foodservice
Speaker: Robin Gourlay / C. Paltrinieri - Facilitator: Forster
- 10:45 - 11:15 Free Time coffe break
- 11:15 - 12:45 Working Group
Facilitators: Ana Helena, Christina, Amr - Ice Breaker: Mastruzzo
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 Sustainable Public foodservice procurement
Speaker: Betina Madsen - Facilitator: Gourlay
- 15:45 - 16:15 Free Time coffe break
- 16:15 - 18:00 Working Group
Facilitators: Ana Helena, Christina, Amr - Ice Breaker: Forster
- 18:00 - 18:45 Bread Making session group 5
Facilitators: Aleksandar Stojanovich
- 18:00 - 20:15 Free Time
- 20:15 - 21:30 Diner at La Bergerie Restaurant

EVENING

- 21:30 - 22:30 Free Time



July 29 - 2019

MORNING

08:00 - 09:00 Breakfast at la Bergerie Restaurant

09:00 - 10:45 Food & Commons

Speaker: Giuseppe Mastruzzo - Facilitator: Gourlay

10:45 - 11:15 Free Time coffe break

11:15 - 12:45 Working Group

Facilitators: Ana Helena, Christina, Amr - Ice Breaker: Gourlay

12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

14:00 - 15:45 Food Policy

Speaker: Thomas Forster - Facilitator: Mariani

15:45 - 16:15 Free Time coffe break

16:15 - 18:00 Working Group

Facilitators: Ana Helena, Christina, Amr - Ice Breaker: Mariani

18:00 - 18:45 Bread Making session group 6

Facilitators: Aleksandar Stojanovich

18:00 - 20:15 Free Time

20:15 - 21:30 Diner at La Bergerie Restaurant

EVENING

21:30 - 22:30 Free Time



July 30 - 2019

MORNING

- 08:00 - 09:00 Breakfast at la Bergerie Restaurant
- 09:00 - 10:45 Sharing & Writing the 7th Villarceaux Declaration
By G. Mastruzzo & Thomas Forster
Facilitators: Mariani - Gourlay
- 10:45 - 11:15 Free Time coffee break
- 11:15 - 12:45 Sharing & Writing the 7th Villarceaux Declaration
By G. Mastruzzo & Thomas Forster
Facilitators: Mariani - Gourlay
- 12:45 - 14:00 Lunch at La Bergerie Restaurant

AFTERNOON

- 14:00 - 15:45 Sharing & Writing the 7th Villarceaux Declaration
By G. Mastruzzo & Thomas Forster
Facilitators: Mariani - Gourlay
- 15:45 - 16:15 Free Time coffee break
- 16:15 - 18:45 Sharing & Writing the 7th Villarceaux Declaration
By G. Mastruzzo & Thomas Forster
Facilitators: Mariani - Gourlay
- 18:00 - 20:15 Free Time

EVENING

- 20:15 - 23:30 Barbecue around the fire



August 8 - 2018

MORNING

08:00 - 09:00 Breakfast at la Bergerie Restaurant

09:00 - 10:00 Leaving the Campus

See you next year!



The Staff



Maurizio Mariani

Maurizio Mariani is the General Manager of Eating City, member of the “Groupe de Bruges” he is also founder and member of the Advisory Council of the MCA (Mediterranean Citizen Assembly Foundation). He is an expert of economy and environment related to hospitality & foodservice. Author of numerous publications and articles, speaker at several international conferences on Foodservices, he has designed the Risteco handbooks (“Quaderni di Risteco”), and the projects of “il Pranzo Sostenibile” (“The Sustainable Meal”). He is one of the co-Authors of the books “La ville qui mange” and “City food Policies. Securing our daily bread in an urbanizing world.”



Giuseppe Mastruzzo

Giuseppe Mastruzzo is the Director of the International University College (IUC) of Turin and Affiliate Professor of Ethics in Economics and Politics at the Public Policy Department of the Moscow Higher School of Economics, National Research University of the Russian Federation. Giuseppe holds an M.A. and a Ph.D. from the University of Kent at Canterbury. From 2003 to 2007 he was Head of Studies and Research at Confservizi Lazio, the association of public-service companies in Rome. The IUC of Turin offers a master program in Food, Law & Finance together with the University of Pollenzo. He is also board member of Eating City.



Robin Gourlay

Robin Gourlay was drafted into the Scottish Government to work on the delivery of the National Food and Drink Policy. The current programme of work looks at increasing the adoption of sustainable food and drink procurement across Scotland in the public sector.

He has a varied CV, having started in Hotel Management, Catering Officer at the University of Aberdeen, Strathclyde Colleges Refectories Manager, and then Client Contract Manager for Strathclyde Regional Council where he was responsible for 2,100 catering locations of which 1,800 were schools. At East Ayrshire Council he has managed at various times Transport, Property, Leisure, Refuse Collection, Street Cleaning, Grounds Maintenance and Cleaning, Janitorial, School Crossing and Catering Services. He believes that public food and in particular school food is uniquely placed to deliver a community focused health improvement, sustainability and economic development agenda. He is also board member of Eating City and Leading the Public Foodservices focus Group.



Aleksandar Stojanovic

is a labor rights activist from Serbia and a researcher with focus on policy, law and economics and the commons, is working on Eating City project within the public foodservices focus group and he is member of the Eating City steering committee. During The Campus will work as responsible of the facilitator staff.



Katie Wilson

Dr. Wilson has a passion for child nutrition and has dedicated her career to improving access to healthy food for all children and their families. She has spent twenty three years as a school nutrition director in three public schools districts in Wisconsin, five years as the Executive Director for the Institute of Child Nutrition and assistant professor at the University of Mississippi and most recently 2 years as the Deputy Under Secretary of Food, Nutrition, and Consumer Services at the United States Department of Agriculture, appointed by President Obama, She is also member of the Eating City steering committee.



Thomas Forster

Thomas Forster has worked for over 30 years with civil society and government organizations on policy to strengthen urban and rural linkages in food systems, especially in relation to sustainable agriculture, urban food and nutrition security, and institutional procurement. He currently leads a UN-Habitat convened multistakeholder initiative on Guiding Principles and a Framework for Action for Urban Rural Linkages to advance integrated territorial development.



Sara Grady

Sara Grady is currently a consultant to projects that will transform our food systems towards a sustainable future. For the past several years, she was the Vice President of Programs at Glynwood, an agricultural non-profit organization in New York's Hudson Valley region. In her role at Glynwood, Sara shaped the strategy and content of Glynwood's educational and collaborative programs, with a mission to support the viability of regional farming and promote the development of a food culture closely tied to agriculture. As of spring 2019, Sara is collaborating on projects in Europe from her new home base in France.



Facilitators:



Christina Conell

Christina Conell is a veggie-loving carnivore that began her career at the US Department of Agriculture's Food and Nutrition Service in 2010, where she has worn many hats, from leading the agency's training and technical assistance efforts related to buying local foods for federal Child Nutrition Programs to overseeing USDA purchases for school meals. She's passionate about making sure America's children have access to the best food possible and ensuring that federal programs are leading the way in terms of environmental and economic sustainability.



Ana Helena Pinto

I'm a nutritionist, interested in learning more about the humanity and the richness of its diversity. I believe that the dialogue between different people, with distinct perspectives, is the most effective way to find new solutions and answers for the problem we face today.



Amr Helmy

TV Host Chef at Abu Dhabi TV & Fatafeat TV/ Discovery Network
T.V. celebrity chef of the "Street food" program on Fatafeat a subsidiary of Discovery channels and also T.V. presenter of " tabkhetna ghier" entertaining cooking show on Abu Dhabi TV, a ramadan show cooking with superstars from all over the arab world.
Certified Food Critic & Chef.
Food Entrepreneur and Founder of "Egyptian Gourmet Society".
Social Media Food Influencer with more than 7350,000 followers.

The Speakers



Nicola Robecchi

Founder of WDT agency, committed gastronome, adventurer & entrepreneur. Nicola believes in the opportunities to work towards a better food system, reconnecting urban areas with the countryside, land and territories. WDT Agency express his passion for research and impacting the food system by design. In 2019 his passion for infuses and adventures brought Nicola into the world of Wilden. herbals. In the chaos of modern days life, where the caffeine has a central role, Wilden. herbals address the need of younger generations to be healthier, with the help of herbals that can enrich their culture and quality of life.



Boris Boincean

Boris Boincean originally from Ukraine, graduated from the Faculty of Agronomy of the Moscow Agricultural Academy (K.A. Timiriazev). he is responsible for the chair of Natural Sciences and Agroecology at the Alecu Russo State University in Balti (Republic of Moldova). At the Research Institute of Field Crops "Selectia" he carries out research in the long-term field experiments with crop rotations, monoculture, soil fertilization, irrigation and tillage etc. His special interest is sustainable, organic agriculture. He has published more than 270 research papers.



Romain Crouzet

International negotiations expert principally relating to climate change issues. International relations and environmental analyst for the State of Minas Gerais in Brasil, then co- founder of a sustainable development consulting firm in Brasil. He joined Climate Chance in order to increase his involvement in subjects linked to climate change action by non - state actors.



Giovanni Dinelli

PhD, is Full Professor at the University of Bologna since 2014, Coordinator of the Master on Agricultural Sciences and Technologies, Director of the training course on Organic Agriculture. His research interests are focused on the various forms of low-impact agriculture, with particular emphasis on the environmental impact and the effect on human health. Currently his research focuses on the theme of winter cereals and legumes. He is engaged in national (BIOADAPT, BIOVANT, SAVE) and international (FOODSTAR, DIVERSIFOOD, GREAT LIFE) research projects. He is the author of over 200 papers, published in national and international journals with impact factor.



Anna Faucher

After studying political sciences and international cooperation, Anna Faucher specialized with a master's degree in « Innovations and policies for sustainable food ». Questioning the food needs of a planet that will soon mostly be composed of urban citizens, Anna Faucher worked for several years in an international association that supported local authorities creating territorial food projects. She is at the origin of the Consultative Council of sustainable food governance of Bordeaux Métropole and the Food Policy Council of the Basque Country. Associating the local scale and the international one, she recently co-founded the NGO Let's Food with Louison Lançon, an agronomist and food strategy specialist in Southern countries. The Let's Food Cities project is based on cooperation between 7 French cities and 7 foreign cities, all eager to share their experiences on sustainable and innovative food initiatives.



Claudia Paltrinieri

Claudia is a food blogger and activist, she dedicate her time to promoting a healthier school catering, she founded in 2009 Foodinsider an italian network of people who are keen to improve the quality of food and menus offered in school canteens.



Louison Lançon

Louison Lançon is an agronomist, co-founder of the NGO Let's Food. After specializing in innovations and policies for sustainable food systems, she worked for 3 years within the FAO-Food for the Cities Programme, providing support mainly to African cities in building more sustainable city-regions. In 2017, she joins Let's Food, to start the Let's Food Cities project, in order to foster city to city cooperation to encourage local authorities to transition towards more sustainable and resilient food systems. The Let's Food Cities project involved pilot cities in France, Mexico, Chile, Vietnam, Iran, Morocco, Tunisia and South Africa.



Lenny Russo

Lenny Russo is an American Chef & Food & Beverage Consultant and former Chef/Proprietor of Heartland Restaurant & Farm Direct Market in Saint Paul, Minnesota, USA. He is a six-time finalist for the James Beard Award Best Chef Midwest and a member of U.S. Department of State American Chef Corps engaging in cultural diplomacy both in the United States and abroad including acting as a participating chef at the James Beard Seven Stars Restaurant during World Expo Milano 2015. Author, Heartland: Farm-Forward Dishes from the Great Midwest.



Betina Bergmann Madsen

Betina Bergmann Madsen is chief procurement officer in the Copenhagen Municipality and a specialist in the procurement of sustainable and organic food for the municipality's 900 kitchens. Since 2001, Copenhagen has had a goal of reaching

90% of organic food in all public catering within the city, and achieved this goal in 2016. Naturally, the tenders and food supply need to support this objective, which to our knowledge is the most ambitious in all the capitals of the world. Betina strives to continually improve the steady supply of seasonal and high quality ingredients into the public systems and aims to tailor the tenders to adjust to the different needs of different kitchens, but also to actively enforce the municipality's ambition to ensure that tenders include SME's, circular economy and Social Economic Enterprises. She is also member of the Eating City focus group on public food service.



Ana Puhac

Ana Puhac is an urban food systems specialist working for Food and Agriculture Organization (FAO) in Rome where she supports activities contributing to FAO's Urban Food Agenda and building knowledge on urban food governance mechanisms. She holds a B.A. in Human Ecology and MSc in Building and Urban Design in Development. Recently, Ana worked with multi-actor processes for urban development through design of innovative tools, project development and research in an innovative start-up and the municipality of Amsterdam.

Ana was a participant of Eating City in 2016, after which she joined Eating City as a facilitator and a member of the Steering Committee.



The Participants



Italy	Amber Bewick
Columbia	Luisa Castaneda Quintana
France	Coline Philippe
Greece	Eleni Chatzivagia
France	Clara Fahd
Sweden	Philip Linander
Croatia	Josipa Arapovic
Pakistan	Abdul Moiz
France	Yse Commandre
Portugal	Inês Valente
Germany	Amelie Maas
UK	Lucianne Wardle
Romania	Vlad Gheorghe
Hungary	Diana Szakal
Czech Rep	Simon Batik
Bosnia/Herzegovina	Almira Konjic
Ethiopia	Alemnew Gebeyehu Dessie
Italy	Jean Marc Louvin
France	Valentin Luiggi

Italy	Federico Morena
Portugal	Sofia Mendes
Italy	Nicolo Passaro
Spain	Sara Echevarría Castresana
Italy	Silvia Sibille
Tunis	Abir Klai
Egypt	Ossam Elbagoury
Kenya	Grace Githiri

The 6th Villarceaux declaration 2018

Youths & Labor




Our food system, the path that food travels from origin to our bodies and beyond, is incredibly complex. From farmers and harvesters to trucks and grocery stores, chefs and plates to compost bins and landfills, the food we eat touches many hands. We, as the new labour force, recognize that global food choices impact our collective future. Yet, conditions favour convenience over health and profit over people, threatening generations to come.

Facing this reality, mobility is our solution. Mobility is vital to develop a food paradigm where all generations and sectors can engage with and influence the food system. It is a flexible mindset and attitude that advances changes in habitat, dynamism of youth, adaptability in labour, and responsive solutions within institutions.

Changes in Habitat

Our generation is experiencing dramatic shifts in climate change, waste of natural resources and pressures over ecosystem services. Sustainability is the new way of thinking on a global scale. We are influential in conveying this message and to integrate it into our daily actions and decisions.

New economies and labour needs are emerging as a consequence of the rapid growth of cities towards the countryside. Multifunctionality, alternative food networks, and other innovations reinforce connections between farmers and consumers.



Our vision for the planet entails considering a new paradigm. We want agriculture to be a driver for sustainable landscapes and fair employment. Around the world, innovative agro-ecological farmers increasingly challenge the dominant industrial way of farming, combining local and scientific knowledge, putting resilient thinking into practice to feed growing populations and coping with climate change, water scarcity, market volatility and lack of workers' rights.

Assisting these trends while considering city and surrounding agricultural areas as part of the same territorial system is necessary to strengthen communities in a balanced, renewed relationship.

Dynamism of Youth


Youth is a definite time in life but also a state of mind. Throughout the transition from childhood to later in life, youth embody curiosity, enthusiasm, open-mindedness and creativity.

A sense of energy drives us as youth to discover who we will become. Yet, labour issues emerge from a misunderstanding of expectations between youth and the market. On the part of youth, this leads to disillusionment as our ideals are placed in tension with reality.

While this may cause us to lose hope, we instead choose to be proactive. We are mindful of our responsibility to consider causes and consequences as we move toward long term solutions. As catalysts and translators, we explore integrated strategies, execute technological solutions and establish best practices to improve our currently segmented yet ever changing food system. By working in this new way, we invest in our collective future.

Adaptability in Labour

Labour is the work that we do and contribution that we make to the world around us. We consider labour in its diversity across sectors and from all aspects. A gap between education and the market contributes to job instability. In a world fueled by indefinite growth, labour becomes complex when employment is unstable.



Throughout the whole food system, all actors should be revalued in their contribution to the food procurement of the global population. We strongly support a system in which the price of food includes the impact on health and environment and involves a shared responsibility to take care of natural resources and workers' rights. Indicators of a healthy labour system include dignity, fair wages, equity (i.e. gender and racial) and well-being. Mobility will allow us to be empathetic as we redefine the capacity of labour so that the diversity of youth can enter the market.

Responsive Solutions within Institutions

Institutions must work collaboratively with citizens to inspire confidence and trust. This will yield solutions that are transparent and mutually beneficial. **A holistic approach unites institutional levels and optimizes youth potential to participate in a thriving economy.**

Education is key to maintaining a sustainable global workforce. Social and emotional learning increases youth engagement. **We desire accessible, affordable, innovative experiences based on intercultural and intergenerational approaches.** Mobility amplifies connection and personal growth. Additionally, physical mobility through informal and formal education models that emphasize skills training will generate employment opportunities.

We need a participatory approach for developing policies that support the food system. **Process and implementation must involve all stakeholders and consider our planet in order to plan for long-term sustainability.** Together, we will establish institutionalized networks and organize community spaces where a variety of voices will influence policy-making. Territorial policies produce systemic change and move us towards a future where all levels of governance are synergistic.

Mobility is essential in creating opportunity, innovation and equity for the future of youth, labour, and our global food system.

In the frame of:
EATING CITY
INTERNATIONAL PLATFORM
2010 - 2020

Organization by



in partnership with



Fondation Charles Léopold Mayer
pour le Progrès de l'Homme

